

Sweet Bean Paste Buns

1/2 Recipe of steamed bun dough
1 can of sweet bean paste filling

- 1) Divide filling into 24 portions.
- 2) Divide dough into 24 balls. Roll each into 4 inch rounds leaving the center of the disc twice as thick as the side.
- 3) Place 1 portion of filling in the center of the dough. Gather up the sides around the filling and twist dough to seal.
- 4) Place on a 2 inch square piece of wax paper, twist side down. Put wrapped buns at least 2 inches apart on a cookie sheet and allow to rise in draft-free place for 1 hour.
- 5) Steam for 15 minutes. Turn heat off and let the steam subside before lifting the cover. OR bake at 350F for 20-25 minutes. If baked, mix 1 beaten egg white with tsp. water and 1/4 tsp. sugar and brush buns to keep crust soft.. Brush with melted butter when done.

May be frozen. Reheat by steaming if steam-cooked originally. Steam frozen buns for 1/2 hour. If baked, thaw and wrap buns in foil or cover pan with foil and reheat in a slow oven for 1/2 hour.

Makes 24 rolls.



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